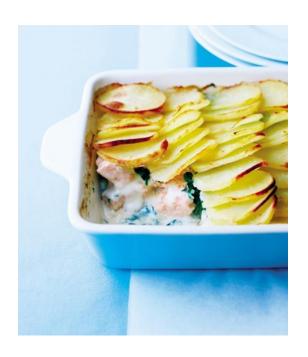


## OAK ROASTED SALMON POTATO BAKE

## Serves 4

## **Ingredients**

4 Oak Roasted Salmon fillets, about 700g, cut into bite-size chunks
600g Waxy potatoes, such as Desirée
350g Young Leaf spinach
Finely Grated zest of 1 lemon
60g Welsh Dragon Butter
50g Flour
15g Fresh dill, chopped
Halen Môn Sea Salt & Pepper
500ml Semi-skimmed milk
Spring onion
Peas or side salad



Cook the unpeeled potatoes in a pan of boiling water for 15 minutes. Drain and set aside.

Meanwhile, put the spinach in a colander. Pour over boiling water to wilt the spinach, then refresh in cold water. Drain and squeeze out as much liquid as possible. Set aside in a large bowl, along with the Oak Roasted Salmon, and lemon zest.

Melt 50g butter in a pan over a medium heat. Add the flour and cook, stirring, for 1 minute, then gradually whisk in the milk. Cook for 5 minutes, stirring, until thickened. Season with <u>Halen Môn Sea Salt and pepper</u>, stir in the dill and cool slightly. Pour over the salmon mixture and gently mix.

Tip into a deep 2.3-litre baking dish.

Remove and discard the potato peel and slice thinly. Overlap in a single layer on top of the Oak
Roasted Salmon.

Melt the remaining butter and brush over the potatoes. Preheat the oven to 200° C/fan180° C/gas 6. Bake for 50 minutes, or until hot throughout.

Serve with peas or a side salad and enjoy!

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